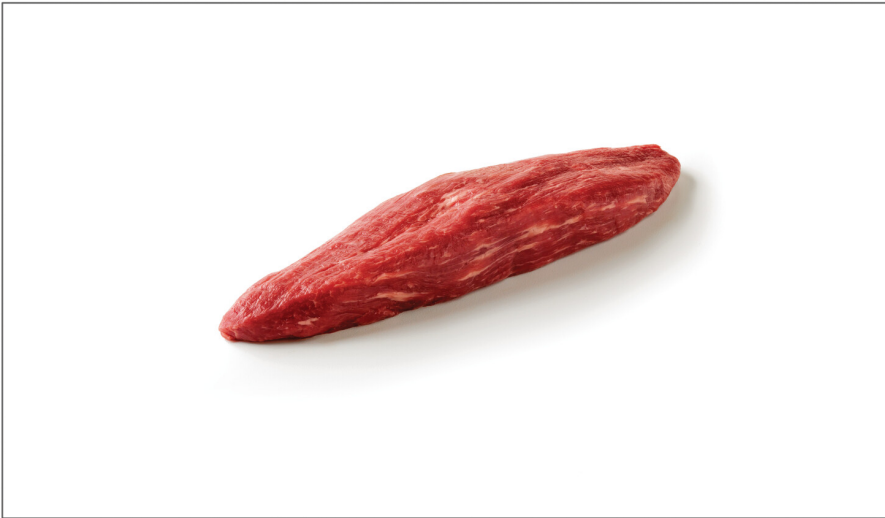




SWIFT

# 050286 - Beef Frs Chuck Shldr Filet Teres Ma

CARCASS SELECTION  
Cattle Type: Mixed Steers &/Or Heifers  
Cattle Age: 30 Months of Age or Older  
Grade: USDA Choice  
Country of Origin: Product of U.S.A.



### \* Benefits

## Nutrition Facts

Servings per Container  
Serving size Single Serving (4oz)

Amount per serving  
**Calories 140**

	% Daily Value*
<b>Total Fat</b> 5g	<b>8%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 24g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Ingredients

Beef

### ⚠ Allergens

#### Free From:



### Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
12 W X 20 L  
Bag Brand: Swift  
Graded Bag: Ungraded

### Serving Suggestions

4 oz

### Prep & Cooking Suggestions

Procedure  
A. In order to maximize yields the following sequential procedures will be followed: 1. The tm muscle will be rolled out by seaming it from the whole clod prior to making a clod heart, flatiron and chuck trim. Place clod fat side down on the cutting table with the tm muscle at approximately a 90 degree angle to the employee. 2. Depending on how the clod was pulled and cattle conformation (seam fat) the tm muscle may be covered with fat. Remove the fat covering the tm muscle with a cut parallel to the table surface exposing the tm muscle. 3. Separate the adjacent muscle from the tm muscle (90 degree angle to the table top) on the flatiron side of the tm muscle. All adjacent muscle greater than 1x1 will be removed. 4. Separate the heavy fat from (sharks fin side) the tm muscle with one cut (90 degree angle to the table top). 5. Roll the tm muscle out leaving silver/blue skin with minimal flake fat. 6. Block the ends off to expose 1/2 diameter of lean. 7. When the above procedures are followed there should be minimal need to trim the tm muscle after removal from the clod. Finished Product: Trimming.  
A. The chuck shoulder filet will be trimmed to the silver with flake fat 1x1x1 maximum. B. Block the ends to expose at least 1/2 inch of lean. C. Partial pieces are not acceptable. D. The length is 6 inches minimum. E. No adjacent muscle is permitted.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
SWIFT	JBS USA, LLC - Beef	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
77417	050286	90076338774176	6	6 / 15 / 15 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
63lb	63lb	Yes	USA		No

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.88in	9.13in	1.98ft3	5x7	35DAYS	28°F / 38°F



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## Nutrition Analysis - By Serving

Calories	140	Total Fat	5g	Sodium	90mg
Protein	24	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(U)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

